SALVATION ARMY

The Salvation Army began in 1865 in the East End of London, England. Since the Salvation Army was founded, they underwent many changes and their work in the Midwest has flourished!

The Salvation Army is here for our residents of Washtenaw county in more ways we can count! The Salvation Army began many social service programs early on and these programs have continued to shape its ministry and identity today! In the 1880’s, the Salvation Army established hotels for homeless men. For only a few cents a night, homeless men could stay in a warm and safe environment for the night. These hotels developed into comprehensive alcoholic recovery programs by 1897 and now are known as harbor light centers and adult rehabilitation centers. Further, during the Great Depression (1930s), the Salvation Army opened large feeding centers in major metropolitan areas. The Salvation Army fed thousands of people every day! Today, food pantries and feeding programs continue to operate throughout the Central Territory.

In Washtenaw County the Salvation Army has multiple social service programs and food programs. The Salvation Army in Ypsilanti offers hot meals, produce distributions and a food pantry for those in need. They have hours to access these great food programs almost every day of the week! They offer a lunch every Wednesday from 11:30am-12:30pm and a dinner on Mondays and Thursdays from 5-6pm. Their produce distribution is every Thursday (1-3pm) and their food pantry is open every Tuesday (1-3pm). The Salvation Army in Ann Arbor offers a food pantry every Tuesday and Thursday from 10am-11:45am and again from 1-3pm!

The Salvation Army also has two other food programs in Washtenaw County that partner with Food Gatherers. The Salvation Army Backpack Program called Feeding His Sheep and the Salvation Army Staples Center. Feeding His Sheep is located in multiple schools in the Ypsilanti Community Schools district. The program provides children with a backpack filled with food that the child takes home to their family. The Salvation Army Staples Center is located in Ann Arbor and the center provides emergency shelter and other resources to homeless teens or young people in serious conflict with their families.

History of The Salvation Army from www.salvationarmy.org
Can you talk about the history of Salvation Army Backpack program? The program grew out of collaboration with the Salvation Army and Ypsilanti Free Methodist Church. They were providing peanut butter and jelly sandwiches to children of poverty for weekend lunches. This was born out of the question: *If the schools provide breakfast and lunch to children, who feeds them on the weekend?* The Salvation Army had a weekend backpack program in Niles Michigan, so a few people from the Washtenaw Salvation Army went to look at their program. They decided to bring the program to Estabrook, a school in Ypsilanti.

How does a child qualify for a backpack? The school principal, social worker and teachers work with families to help us decide who has permission to access our program. We decide how many backpacks can be accessed per location.

What schools have this program available? We are in seven schools in three different districts. In the Ypsilanti Community Schools, we are at Estabrook Elementary, Holmes Elementary, Ford Early Learning Center and Adams STEM Academy. In Lincoln Consolidated Schools, we are at Brick Elementary. Lastly, in Whitmore Lake we serve kids at Whitmore Lake Elementary and Early Learning Center.

What types of food come in the backpack and how often is the bag re-filled? Our program is a weekly program. When students bring their backpacks back to the school, we pick them up, disinfect the backpacks, fill them with shelf stable foods and redistribute to their school buildings. We provide 14-16 ounces of cereal, 32 ounces of shelf stable milk, weekly rotation of either tuna or canned chicken, a large can of soup, can of fruit, a packaged box of a pasta dinner, a box of 6 breakfast bars, a package mix that makes 5 gallons of juice and assorted snacks.

Tell me how you first got involved at your agency? I have been on the advisory board for the Salvation Army of Washtenaw County since 2009. Our volunteers are from the community, the Ypsilanti Free Methodist Church and this year we have been joined by the First Baptist of Ypsilanti.

**What might we find you doing outside of your work?**
Baking; decorating cookies and making bread.

**What is your favorite food?**
Anything sweet!

**What might someone be surprised to know about you?**
I am a television junkie. This time of year we are political junkies.

**GRILLIN’**

What is this "Grillin’" event we keep talking about? Grillin’ is Food Gatherers’ signature fundraiser. A staple event in the Washtenaw County community, this picnic hosts nearly 2,000 guests of all ages. Featuring *live music*, *delicious food* from more than 50 local restaurants, *beer and wine*, a food-inspired *silent auction* and *kids’ games* – it’s the best party of the year!

While Grillin’ is a light-hearted, family fun event, its mission is serious: fighting hunger in Washtenaw County. It is a critical event in raising awareness and support for our food rescue and food bank program. *The funds raised from Grillin’ help keep Food Gatherers’ trucks on the road all year long.*

**Interested in attending Grillin’ as a guest?** Tickets on sale here: [www.foodgatherers.org/grillin](http://www.foodgatherers.org/grillin) or call 734-761-2796.

**Interested in volunteering at Grillin’?** We need lots of volunteers (over 200!) to help us before the event and on the day. Sign up online: [www.foodgatherers.org/volunteer](http://www.foodgatherers.org/volunteer)

**GRILLIN’2016**

**DATE:** Sunday, June 12, 2016

**TIME:** 3:00 – 8:00 PM

**LOCATION:** Washtenaw Farm Council Grounds
5055 Ann Arbor-Saline Road
Ann Arbor, MI 48103
Harvest Hints

By: Shaira Daya, MPH, RD

As the weather warms up, chill out with these refreshingly healthy frozen snacks!

**Frozen Grapes:** Wash and dry grapes. Place each grape in an ice cube tray, or in a single-layer on a plate. Freeze for at least 5 hours. Enjoy as a snack straight out of the freezer. Remember to cut grapes in small pieces for children under three.

**Frozen Bananas:** Peel banana and cut in two. Push a craft stick into the cut end of each banana. Freeze until solid (about 30-45 minutes). Eat like a frozen Popsicle. For extra flavor, drizzle 1 tablespoon or melted peanut butter over banana.

**Yogurt Pops:** In a blender, combine 1 (15-oz) can of pear, peach or pineapple with 1 small carton (6-8 ounce) low-fat vanilla yogurt. Process until smooth. Divide mixture evenly into paper cups. Insert craft stick in center of each pop. Freeze until firm (about 3-4 hours).

**Peanut butter Graham-wich:** Spread peanut butter on one side of two graham cracker squares. Place 3-4 slices of banana on top of one half, and cover with the other half. Wrap in plastic wrap and freeze. Eat it frozen.

Remember to drink plenty of water (and skip the sugary drinks). Water is the best beverage when you or your child is thirsty. Add sliced lemon, lime, orange or cucumber to water for extra flavor. Try using frozen berries instead of ice to keep your water cold (and eat the berries, too).
Markell Miller, Director of Community Food Programs Department, markell@foodgatherers.org
Please contact Markell for any issues regarding your new program inquiries, billing, advocacy opportunities, and any concerns or program challenges.

LeRonica Roberts, Community Food Programs Coordinator, leronica@foodgatherers.org
Please contact LeRonica with questions regarding your food bank orders, the Summer Food Service Program, delivery profile, billing, site visits, delivery and shopping time changes, and any concerns or program challenges.

Erin Freeman, Community Food Programs Coordinator, erin@foodgatherers.org
Please contact Erin with questions regarding the Healthy School Pantry Program, website edits, recall emails, SNAP outreach, demographic data collection, fruit and vegetable surveys and ServSafe Training.

Shaira Daya, Nutrition Projects Coordinator, shaira@foodgatherers.org
Please contact Shaira with questions regarding nutrition education, cooking demonstrations, healthy recipes or produce promotion tips.

Brianna Henderson, MSW Intern, brianna@foodgatherers.org
Brianna is evaluating the Healthy School Pantry Program and helping to develop a program for promoting healthy food at food pantries.